

COCKTAILS

17.99

APRICOT OLD FASHIONED

Maker’s Mark, Orange Bitters, Apricot Preserves, Chai Spice, Orange

E.L. DERFLOWER WHITE COSMO

Grey Goose, St. Germain Elderflower, Lemon, Cointreau, White Cranberry



E.L. PALOMA

Don Julio Repo, Ruby Red Grapefruit, Lime, Agave, Arnciata Rossa

BLACKBERRY FRENCH 75

Nolet’s Gin, Lemon, Fresh Blackberries, Blackberry Syrup, Prosecco

SOLITARY CELLARS THE CONFESSION BRUT, CALIFORNIA

30

At Solitary Cellars, it's not just about the wine—it's about the stories shared, the laughter echoing through the vineyards, and the bonds forged over a glass or two. We consider our customers friends and partners. In corrections facilities, your partner is the one person you can count on the one who has your back. We invited that steadfast sentiment into the winery.

RAW BAR

DAY BOAT SCALLOP CRUDO

Fennel, Lemon Caviar, Shishito Peppers, Uchibori Black Vinegar, Smoked Trout Roe

AGUACHILES

Lime and Jalapeño Marinated Shrimp, Avocado, Red Onion, Cilantro, Tortilla Chips

OYSTERS ON THE HALF SHELL

6/12

Horseradish Cocktail Sauce, Mignonette, Hot Sauce, Lemon, Granita

22

STEAK TARTARE

Chopped Filet Mignon, Capers, Minced Sweet Onions, Dijon Mustard, Sieved Egg, Grilled Focaccia

23

18

SEAFOOD TOWER

Cold Water Lobster Tail, Oysters on the Half Shell, Shrimp Cocktails, Dungeness Crab Legs, Mussels, Clams, Drawn Butter, Cocktail Sauce, Hot Sauce, Mignonette

MP

20/40

APPETIZERS

ROASTED TOMATO BRUSCHETTA

Cambozola Cheese, White Anchovy, Chiffonade Basil, Chive Oil

HONEY SRIRACHA SHRIMP

Sesame Ginger Slaw, Chili Treads, Spicy Mayo, Toasted Sesame Seeds

SMOKED CARPACCIO DEVEILED EGGS

Red Cabbage Salad

PRIME RIB SLIDERS

Horseradish Cheddar, Caramelized Onions

CRISPY CALAMARI

Shishitos, Lemon, Spicy Puttanesca

CHARCUTERIE

Parma Prosciutto, Spanish Chorizo, Soppressata, Rogue Creamery Blue Cheese, Marinated Ciliegine, Pistachios, Apricots, Cornichons, Grain Mustard, Lavash, Grilled Focaccia

16

SHARED/SPLIT SOUP

3

20

CLASSIC FRENCH ONION

11

NEW ENGLAND CLAM CHOWDER

13

EAGLES LANDING CAESAR

S/L

Romaine Lettuce, Croutons, Creamy Garlic Dressing, White Anchovies, Shaved Parmigiano-Reggiano

12/17

18

SIGNATURE WEDGE SALAD

S/L

Crisp Iceberg Lettuce, Point Reyes Blue Cheese Crumbles, Tomatoes, Bacon, Pickled Onions, Blue Cheese Dressing

13/19

20

19

SMOKED LITTLE GEM SALAD

Gem Lettuce, Applewood Smoked Bacon, Local Lodi Apples, Crunchy Croutons, Blue Cheese Crumbles, Poppy Seed-Cider Vinaigrette

17

25

ROASTED BEET AVOCADO & GRAPEFRUIT SALAD

S/L

Roasted Beets, Avocado, Grapefruit, Local Greens, Sherry Vinaigrette

13/17

SIDES

BIG STEAK FRIES

10

JUMBO BAKED POTATO

11

HENNESSY SAUTEED MUSHROOM

Lardons, Blue Brie, Grilled Focaccia

16

LOBSTER MACARONI & CHEESE

Pasta, Sharp Cheddar Cream, Grilled Lobster

27

BUTTER WHIPPED POTATOES

10

GRILLED ASPARAGUS

Sauce Béarnaise

11

GARLIC SOURDOUGH ROUND

Shaved Parmesan

10

ROASTED TOMATO RISOTTO

11

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## STEAKS

Steaks served with Butter Whipped Potato Garnish & Broccolini

### KERWEE PREMIER WAGYU

Kerwee Wagyu is Australia's most highly awarded grain-fed wagyu with sustainable family farming practices and specialized diet/feeding program. Resulting in the highest quality tender meat with a rich and silky flavor. Kerwee Wagyu truly stands out from the rest.

BMS 6-7

NEW YORK STRIP 7oz/14oz 55/95

### CREEKSTONE FARMS PREMIUM BLACK ANGUS BEEF

Creekstone Farms believes in forging strong relationships and close, personal connections with progressive ranchers who exemplify their high standards of quality and animal welfare. Resulting in Natural Black Angus Beef produced from cattle raised with Certified Humane animal-handling practices with no antibiotics or added hormones.

TOMAHAWK LONG-BONE RIBEYE 36oz 160

### 1855 BLACK ANGUS BEEF

1855 gives unwavering attention to every step of the process. They only source cattle from the grain-rich areas of the Great Plains, which is known for producing flavorful beef from the richest Black Angus cattle available. They carefully choose family ranchers who have a passion for raising high-quality Angus cattle.

FILET MIGNON 6oz/10oz 45/65

COWBOY CUT RIBEYE 24oz 78

FLAT IRON 10oz 45

CERTIFIED ANGUS PRIME RIB 14oz/18oz 45/55  
Au Jus, Creamy Horseradish

### DOUBLE R RANCH

Double R Ranch is our premium brand of grain-fed beef with a flavor as bold as the West. Our cattle are carefully raised by our network of family ranchers from around the Northwest. These proud men and women share our Western values and traditions.

NEW YORK STRIP 14oz 75

### NIMAN RANCH IBERIAN DUROC PORK

The Iberian Duroc Lineage, exclusive to Niman Ranch, has origins in Spain and was selectively bred to be raised in the U.S. by our community of small-scale family farmers. This line is defined by its robust marbling and exceptional flavor, delivering an unforgettable eating experience.

LONG BONE PORK CHOP 51

**Add to any Steak:** Torch'd Blue Cheese, Chimichurri, Peppercorn, Béarnaise 4

OSCAR STYLE MP | COLD WATER LOBSTER TAIL 8oz MP

## COMBOS

PETITE FILET MIGNON & SHRIMP SCAMPI 64  
Saffron Basmati Rice, Squash Mélange

PETITE FILET MIGNON & LOBSTER TAIL 96  
Baked Potato, Grilled Asparagus, Drawn Butter

MIXED GRILLE 66  
Jack Daniels Brined Kurobuta Pork Medallion, Hardwood Smoked Filet Tail, Andouille Sausage, Carolina BBQ Sauce, Hand-Cut French Fries, Pickled Cucumber

## HOUSE FAVORITES

26	THE E. L. BURGER 10oz USDA PRIME GRADE Beef Ground Chuck Patty, Applewood Smoked Bacon, Sharp Cheddar, Hand Cut Fries	46	SEARED DAY BOAT SCALLOPS Summer Squash, Grilled Artichoke Mélange, Saffron Heirloom Tomato Confit
37	STUFFED CHICKEN BREAST Spinach, Feta, Roast Tomato Risotto, Asparagus Tips	58	BUTTER POACHED LOBSTER BUCATINI Chive Cream, Heirloom Cherry Tomatoes, Chiffonade Basil
44	BRAISED WAGYU SHORT RIBS Tomato Zinfandel Broth, Smashed Fingerling Potatoes, Fried Savoy Cabbage	39	ORA KING SALMON Carrot Velouté, Green Peas, Roasted Fingerling Potatoes, Dijon Ginger Aioli

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# Eagles Landing

## STEAKHOUSE

### 3 COURSE DINNER

#### WINE

Enjoy a bottle of wine for \$20 with the purchase of a three-course menu.

**DORVAL CHARDONNAY**  
**BANSHEE CABERNET**  
**PRISONER PINOT NOIR**

**PATZ & HALL CHARDONNAY**  
**TREANA RED BLEND**

#### STARTERS

Choose One

##### **NEW ENGLAND CLAM CHOWDER**

Proper New England Clam Chowder with Bacon and Potatoes

##### **ROASTED TOMATO BRUSCHETTA**

Cambozola Cheese, White Anchovy, Chiffonade Basil, Chive Oil

##### **HONEY SRIRACHA SHRIMP**

Sesame Ginger Slaw, Chili Treads, Spicy Mayo, Toasted Sesame Seeds

##### **CRISPY CALAMARI**

Shishitos, Lemon, Spicy Puttanesca

##### **EAGLES LANDING CAESAR SALAD**

Romaine Lettuce, Croutons, Creamy Garlic Dressing, Anchovies,  
Shaved Parmigiano-Reggiano

#### ENTRÉES

Choose One

##### **STUFFED CHICKEN BREAST**

Spinach, Feta, Roasted Tomato Risotto, Asparagus Tips

##### **ORA KING SALMON**

Carrot Velouté, Green Peas, Roasted Fingerling Potatoes, Dijon Ginger Aioli

##### **PRIME RIB 14oz**

Served with Au Jus, Fresh Horseradish Cream

##### **NIMAN RANCH LONG BONE TOMAHAWK PORK CHOP**

Butter Whipped Potatoes, Broccolini

##### **1855 FILET AND SCAMPI**

Saffron Basmati Rice, Squash Mélange

##### **1855 FILET MIGNON 6oz/10oz**

Baked Potato, Grilled Asparagus

##### **PORTERHOUSE FOR TWO**

Lobster Mac & Cheese, Grilled Asparagus

48

50

56

62

75

56/76

150

#### DESSERTS

Choose One

##### **CRÈME BRÛLÉE**

with Fresh Berries

##### **CARLO'S CAKE**

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